

# The Nest

<b>SERVING TEMPERATURE:</b>	Best served ambient- or slightly chilled
<b>WINEMAKER</b>	Chloe Gabrielsen
<b>ALC (ABV):</b>	12.5 %Vol
<b>TA:</b>	6.7g/L
<b>RS:</b>	5.41g/L
<b>PH:</b>	3.32
<b>PACKAGING:</b>	6x750mL bottles screw cap closure
	Suitable for vegetarians and vegans



SWNZ Certified, 2021  
New Zealand Sustainable Winegrowing



Lake Chalice 2022 Vintage

## Pinot Gris

The Nest 2022 is a fresh, clean and bright Pinot Gris that savours crisp and full on the taste buds.

It's like a picnic on a spring day. Can you smell the hint of new blossoms in the air? The fresh scent of ripe peach and passionfruit comes from within our hamper.

The taste is like biting down on a just-picked pear, with a touch of spice that's beautifully clean.

Let's sit here a while, enjoy the afternoon sun and stare out at the new blossoms in the long grass. We could have a glass of this Pinot Gris. It's the perfect day for it.

**Region:** Marlborough

**Style:** Off-dry

**Vineyard:** Harvested entirely from a select blend of vineyards in the Marlborough region, including the clay-rich soil areas found around Marlborough's southern valleys.

**Vinification:** Crushed and pressed immediately after harvest. This wine underwent a steady, cool fermentation to retain the delicate aromatics. Further ageing on light lees to build texture, results in a balanced wine with bright aromatics and crisp natural acidity.

**Appearance:** Pale Straw

**Bouquet:** Ripe Pear and subtle spice.

**Palate:** Fresh palate with cut green pear and honey suckle blossom.

**Cellaring:** Enjoy now and over the next 3 years.

Go on, drink it now!

